



PLUMPJACK
WINERY

PlumpJack
2008 Syrah
Napa Valley

Appellation/Vineyards

In 2008 we worked again with what we feel are the two best growers and in turn vineyards of Syrah in Napa, Jan Krupp's Stagecoach vineyard and Lee Hudson's Henry Drive vineyard in Carneros

Harvest

The harvest for syrah occurred two times, Stagecoach was harvested on September 30th at 26.1 brix with a titratable acidity of .44 g/100ml and a pH of 3.98 and the Hudson Syrah was harvested in October 1st at 26.4 brix with a titratable acidity of .45g/100ml and a pH of 4.01.

Fermentation

We have been really happy with the results of previous vintages so in 2008 we continued the tradition of fermenting 40% whole cluster and 60% was destemmed and tank fermented. Fermentation in bins lasted 8-10 day at a maximum temperature of 90 degrees. The tank fermentation lasted 22 days and reached a top temperature of 92 degrees. The wines were pressed off and allowed to settle for one day before going to barrel.

Aging

The 2008 Syrah was aged in 40% new oak and 60% once filled barrels. The cooperages used were all burgundian (Francois, Meryeux, Gillet and Siruge). The Syrah was allowed to undergo a native Malo. The wine was raked twice in its life and was bottled after 17 months in barrel.

Bottled

April 12, 2010

Our Thoughts

In 2007 our Syrah was truly a masculine example. In 2008 however we see the feminine side of Syrah. In the nose almost burgundian like aromas of plum, kirsch, rhubarb, smoke and a hint of stem are followed on the palate by flavors of five spice, cardamom, star anise, vanilla and boysenberry. The finish is sturdy and a bit foreboding now. Over all this vintage of PlumpJack is truly a pinot noir lovers Syrah but fans of our previous wines will not be disappointed.

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